



STEFLHOF

GEORG ANDERGASSEN



Chardonnay

SÜDTIROL DOC ALTO ADIGE

Terroir: The „Feld“ area is a small terroir north of the Lake Kaltern basin, at an altitude of about 300 meters above sea-level. Its geographic proximity to the lake in the south and to the nearby forest in the north and east ensure a good fluctuation of daytime and nighttime temperatures. This phenomenon results in a pronounced fruitiness in the glass which is enhanced by fresh tannins.

Soil characteristics: Sandy, highly calcareous soil with a good supply of calcium compounds.

Processing and vinification: Manual, from pruning to harvesting; vinification by means of the gentle pressing of the grapes with subsequent decantation of the suspended particulates; fermentation and maturation in stainless steel.

Sensory characteristics: Delicate tannins imbue the wine with freshness and liveliness and give it elegance and distinctiveness. A rich bouquet of exotic fruits provides a full-bodied quality and character.

Recommendation: Well-suited to accompany fish, asparagus, young cheese, or as an aperitif.

Vintage: 2019

Acidity: 6,0 g/l

Serving temperature:
11–13° C

Residual sugar: 1,2 g/l

Yield: 60 hl/ha

Area under cultivation :
5,500 m² of slope

Alcohol: 14,5% Vol

Age of vines: 25 years

Storage life: 3–5 years

Training method:
Wire frames

Harvest time:
Mid-September

Production: 2,200 bottles